THE HERALD.

AGRICULTURAL.

The Apple Orchard.

There are many farms in our pioneer settlements upon which no apple or fruit trees have as yet been planted, while in the older states new orchards are annually set out to take the place of those past their prime and going to decay. Here we have two natural causes for a constant demand for fruit trees, and there is another also more potent than either, which is the increase in population. Twenty years ago many of our nurserymen and dealers in fruit trees predicted that the country would soon be fully supplied because so many trees were annually propagated and planted; but time has shown that the demand for fruit has kept pace with the supply, and in some favorable localities has even exceeded it. We can well remember the time when the very best of winter apples, such as Rhode Island greenings, Spitzenburgh and fall pippins would not bring fifty cents per barrel in any of the Central or Western New York markets, and farmers in those regions did not count their apples as a cash crop at any price. But the increase in our population, accompanied by increased facilities for shipping to a distant market, has changed all this, and orchards have been renovated and thousands of new ones planted. The same thing is likely to occur in all localities, and should there be any at the present time where choice fruit is not in sufficient demand to warrant extended culture, it must not be considered the rule for all time to come.

Making selections of varieties is probably one of the most difficult questions to settle connected with fruit culture. In the first place it is well known that certain varieties succeeded much better in one locality and soil than they do in others; in fact, ther aree few or no varieties of the apple that succeed well in all localities. Knowing this, our nurserymen who expect to do an extensive business propagate sorts adapted to a great variety of localities; hence the long array of names to be found in their catalogues. The man who desires only a dozen sorts is frequently puzzled to select them from a list of several hundred, all of which are described, and perhaps correctly, as excellent and desirable. The novice in these matters must bear in mind that the description of varietie as given in the catalogues must necessarily be very brief, the details in regard to cultivation and adaptation to climates and soils being left out in great part or altogether.

The best apples for the Middle States may not be the best for the Southern or extreme Northern, specific information on these points having to be determined by experiments with the varieties themselves. We must look into our standard pomological works for this information, or to the reports of local societies in order to learn which are the best varieties to plant in any particular locality. A farmer in Minnesota or Wisconsin would be very foolish to purchase and plant the same varieties that he may have known to be excellent in Kentucky or Maryland. Still there are hundreds who have done so, and been much disappointed in the result of the venture. This is one good reason why a man should always endeavor to obtain his trees ot trustworthy dealers, and then if he does not know the merits of particular sorts himself he can leave the selection to the nurserymen.

In extreme Northern localities none but the Russian and Siberian apples can be depended upon, and of these there are at present a goodly number of sorts in cultivation; consequently in all the essential qualities, except perhaps size, the resident in the colder regions of our country may with proper care obtain an abundance of good apples. Without attempting to name the sorts known to succeed in any particular locality or region of country, we would say to every farmer who reads the *Weekly Sun*, do not purchase or give an order for apple or other trees without first consulting some good authority on the subject, unless you know positively from experience that the varieties about to be purchased are likely to succeed. There is scarcely a State or Territory at the present time in which there are not one or more local horticultural or agricultural societies, organized for the very purpose of obtaining and disseminating just the information needed by the novice in these matters. If there are no such sources of specific information near at hand then a man had better apply to the Secretary of the American Pomological Society or to the editor of some agricultural or horticultural journal for a list.—*N. Y. Weekly Sun.*

The Grangers Take a Hand.

At a joint session of the executive committees of the State Granges of Louisiana and Mississippi, callled at New Orleans by Worthy Master, H. W. L. Lewis, on the 16th day of January, 1875, an appeal to the Patrons of Husbandry, throughout the United States was offered and unanimously adopted.

The appeal declares that, while it is not the province of the order of Patrons of Husbandry to interfere with affairs of State, the order may discuss those political subjects which directly concern the peace, prosperity and happiness of all men alike.

As regards Louisiana and Mississippi, the appeal earnestly says;

The people here do not govern! They are the subjects of satraps. Men rule here who have no sympathy with the people of any race, color, or previous condition. Government has become a speculation, a huge monopoly, and as Patrons we know that when these things exist with power, the people—especially the farmers—suffer

We are loaded with debt accumulated by these governmental monopolies; taxes are eating up what little property the late unhappy and fratricidal war left us. Capital avoids us or locks itself in the dark cells and coffers of the cautious. Our broad savannas and magnolia crowned summits are desolations; and the grandest soil of the continent hungers and begs for the trusty, hardy and worthy sons of the soil in the West and North; but, alas! it hungers and begs in vain; for the Government is against us, and our brothers avoid it as a lazar house.

Give us peace. Give us good government. Give us the rule of the people. Take the military or the Federal Government from our houses, homes and legislative halls—and so shed upon us the glorious light of true republicanism, the splendid civilization and true liberty of America.

The address closes with a request that the press of the United States copy, and thus aid in bringing before the country the true condition of affairs in those unfortunate, misgoverned States.

A member of the Michigan Pomological Society stated at a late Adrian meeting that he was very successful in keeping winter apples, and had secured sound, fresh fruit in May by the following treatment: He picks his fruit in October, and places it in heaps in the orchard, covering the heaps with hay, which remain untouched until December, the slight moisture of the earth and the few inches of hay preventing any injury to the apples, even during sharp winter. They are then assorted and packed in barrels, which, after heading up, are placed in a cold cellar, which is kept at a temperature of about thirty-two degrees, and if it should happen to be in a few degreess luwer for a short time the protection of the barrels will prevent any injury, and they will come out sound in the spring.

Drilled vs. Broadcast Wheat.

Dr. E. M. Pendleton, Professor of Agriculture in the Georgia State College of Agriculture, has made some experiments in sowing wheat broadcast and in drills, the results being largely in favor of the latter system. In the first place less than half the quantity of seed is required per acre, it sown in drills, than broadcast, this being no small item saved where a large area of land is cultivated. The yield report is nearly 50 per cent. in favor of drilling; besides, for every bushel of wheat obtained from broadcast sowing, 137 pounds of straw were produced, and from the drilled only ninety-nine pounds. From this showing it would appear that a man, in raising thirty bushels of wheat per acre in drills, gets a half ton less straw than by the broadcast system; consequently drilled wheat is the least exhaustive of fertility in proportion to the amount of grain produced.

In the experiments referred to it was further shown that cultnre of the growing crop produced decidedly beneficial results. After the crop was well started in the spring, a subsoil plow was run between each two rows, breaking up the earth, but throwing none against the plants. If stirring the soil about corn in summer is beneficial, we can see no good reason why it should not be for the young wheat plant. Whether the increase in yield and quality of grain will be sufficient to pay the extra cost of culture remains to be determined by a series of experiments extending through several years. One or two failures or successes are not to be taken as exclusive in demonstrating the value or worthlessness of such systems of culture.—*N. Y. Sun.*

Seed-Corn.

Most farmers saved at the suitable time their seed-corn. But is it safe this winter? Farmers should look to this question and should also know why and what care it needs. The analysis of corn shows that it contains, when dry enough to grind, about 15 per cent. of water. This is its salient point. So large a per cent. of water renders it liable to the destruction of its vitality by freezing or to fermentation by heat generated spontaneously. The hard, glossy covering of a grain of corn constitutes a good protection to the grain while it is on the cob, so it is safe to conclude this is the best way to keep corn. The damp breath and noxious gases arising from cow or horse stables is exceedingly injurious to the vitality of corn, and it should never be put over stables occupied by any kind of animals. The great secret in the preservation of seed-corn is in having it dry on the approach of cold weather and keep it dry, with plenty of free air. In a granary where the wheat, rye or oats go through a sweat or any dampness arising from the bins is almost fatal to seed-corn. A corn crib, where it can have plenty of room, free circulation of air, and protected from any damp, is a good place for it. In the garret of a dwelling-house with a tight roof protecting from rain or drifting snows, with a dry and warm current of air passing up through the building, is the best place the common farmer can use. But see that snow does not sift through on it, thaw and then freeze. Serious failures in crops sometimes occur from bad seed planted too late for a second planting. Distress and ruin will come upon a man for slight neglect in the care of seed.

Some may not have furnished themselves seed. Now is the time to provide against such neglect. There is time now and it may be more easily obtained than in the hurry of planting crops. Look also at the kind of seed. In nearly all communities there are varieties of corn that differ in yield from ten to fifteen bushels per acre, and yet equally as early. The corn that has been grown on the same place until it produces nothing but nubbins, had better be fed to hogs and a better article purchased, even if it has to be sought at same distance.—*Iowa State Register.*

HOUSEHOLD HINTS.

Gravy For Veal or Chicken.—Put a tablespoonful of butter into a hot frying-pan. When it begins to brown dust a tablespoonful of flour into it, stirring constantly with a spoon; add salt and pepper; then pour in one pint of milk—cream, if you have it, let it boil five minutes, and pour over dish of meat.

Ham Cake.—A capital way of disposing of the remains of a ham and making an excellent dish for breakfast is: Take a pound and a half of ham, fat and lean together; put into a mortar and pound it, or pass it through a sausage machine; boil a large slice of bread in a pint of milk, and beat it and the ham together; add an egg beaten up. Put the whole into a mold and bake a rich brown.

Proper Care of Lamps.—1. Always fill lamps in the morning, when there is daylight to work by, and lamps and oil are cold. 2. Do not pour oil from a can that has been recently agitated. 3. Do not allow lamps to stand very long near a stove, or in any other warm place. 4. Always keep the tube of a lamp clean, and trim the wick every morning. 5. Do not extinguish a lamp by blowing down the chimney; blow up from the bottom, or else turn the wick down. 6. Buy none but the best of oil. If your grocer does not or will not keep it, make a club with your neighbors, and send to a city for a barrel. 7. Avoid all lamps holding over a pint of oil, as the danger is greater as the size of lamps increases.

Breakfast Cake.—Take two and a half quarts of flour, one teaspoonful of soda, two teaspoonfuls of cream tartar, one teaspoonful of salt, one tablespoonful of lard, one quart of warm water; knead quick, roll thin and bake in a shallow pan in a quick oven. Serve hot, with butter.

White Mountain Cake.—Half pound sugar, half pound flour, one-fourth pound of butter, three eggs, one small teaspoon of baking powder, three tablespoons of water. Bake in jelly pans. Icing for the cake: Three-fourths pound of sugar. Spread the icing on each layer of the cake while warm, sprinkle grated cocoanut on each layer over the icing. Cake made by this recipe took the premium at the Ohio State Fair some three or four years ago.

Many people like onions, but dislike to eat them on account of the bad taste that remains in the mouth. This can be remedied by boiling the sliced onions in a half gallon of water for the space of a minute or two. Pour it off; add pepper, salt and butter, and when dished add a few spoonfuls of sweet cream. No taste of onions will remain in the mouth, nor can it be detected on the breath.—*Cor. Inter-Ocean.*

Corn Meal Dumplings.—Put a pint and a half of meal into a pan, place in the oven to get heated through. Have the tea-kettle boiling when you take the hot meal from the oven; put sufficient salt into it, pour upon it boiling water, stirring continually until it is as thin as mush that you can stir easily. Have a skillet of hot lard ready as soon as the dumplings are cool enough to make out with your hands. Dip your hands into cold water, dip out a spoonful and form into dumplings about the size of a hen's egg; drop into the hot lard and fry to a crisp, delicate brown. One must exercise judgment to get them exactly right, but after you do get them exactly right you will vote them nice. I drop mine into a deep skillet of lard as I do doughnuts, but one can do with less by having the lard to but half cover them and turn them over. Do not fry too quickly or they will be browned and not crisped. A pint and a half of meal will make dumplings enough for six persons.

To Steam a Turkey.—All of us are used to roast and boiled turkey, but a steamed turkey is more of a novelty, while it is also a most delicious dish. Clense the fowl thoroughly, then rub peper and salt well mixed into the inside of it. Fill up the body with oysters mixed with a small cupful of bread crumbs. Sew up all the apertures; lay the turkey in a large steamer and place over a kettle of boiling water; cover closely and steam thoroughly for two hours and a half. Now take it up; set the platter in a warm place, and turn whatever gravy there is in the steamer, straining it first into the oyster sauce, which you have prepared in the following manner: Take a pint of oysters, turn a pint of boiling water over them in a colander. Put the liquors on to boil, skim off whatever rises to the top. Thicken it with a tablespoonful of flour rubbed into two tablespoonfuls of butter; season well with pepper and salt; add two or three tablespoonfuls of cream or milk to whiten it, and pour it over the turkey and platter; serve boiling hot. This sauce must be made while the turkey is still in the steamer, so that it can be poured over the turkey as soon as it is taken up.

Castle Pudding.—Two eggs, one-quarter pound of sugar, one-quarter pound of butter, one-quarter pound of flour; beat butter to a cream, and sugar finely-powdered, then add eggs and flour. Bake three-quarters of an hour in a moderate oven, and in small cups; when done turn on a flat dish and cover with thick white sauce flavored with wine or essence.

To Extinguish Kerosene Flames.—One of the most ready means is to throw a cloth of some kind over the flames, and thus settle it; but as the cloth is not always convenient to the kitchen, where such accidents most frequently occur, some one recommends flour as a substitute, which is always on hand in the kitchen, and which, it is said, promptly extinguishes the flames. It rapidly absorbs the fluid, deadens the flame, and can be readily gathered up and thrown out of doors when the fire is out.

Butter Scotch Candy.—Take one pound of sugar and one pint of water; dissolve and boil. When done add one tablespoonful of butter and enough lemon juice and the oil of lemon to flavor.

To Keep Earth Worms From Pots.—To keep earth worms from pots, a correspondent of Vick gives the following remedy: "I put ten drops of carbolic acid in a pint of water, and poured that on the earth in the pots, and it acted like a charm, killed all the worms and the plants improved at once. It has been three weeks since it was applied, and they are all in a nice growing condition, and I think it is time enough to show what it will do."

OUR COMMON SCHOOLS.

An Interesting Communication on the School Interests of Our County from Commissioner Rowe.

Hartford, Ky., Feb. 9, 1875.

To the Officers and Friends of the Common Schools of Ohio County:—I have visited a majority of the schools while in session, and am happy to say that I found them all in a very prosperous condition. I think the standard of education is being elevated as fast as economy, in view of the pressure of money matters, will permit. I am proud to find the Teachers of the Common Schools laboring with so much earnestness and zeal for the educational welfare of those of tender years who are committed to their care for moral and intellectual training. And, so far as I am informed, the Teachers generally seem to be conducting the schools in a manner satisfactory to the Trustees, who are their employers and superintendents. At present I know of only one or two Districts in the county in which no public school is being taught, and it is to be hoped that the Trustees of these Districts will go to work in time to have schools taught during the present year, and secure thereby the money due said Districts, as well as the rich boon of intellectual training to the youthful mind for whose benefit Districts were organized and appropriations are made.

I find, as the most objectionable feature to the successful working of the Common School system in Ohio county, a lack of good and comfortable school-houses, which, as a general thing, are not well ventillated, and too small to accommodate the pupils in attendance, and to afford the Teacher sufficient room for handling his classes to advantage during recitations.

By referring to the report of our State Superintendent, and the same as copied by the *Courier-Journal*, you will find that the county of Ohio ranks among the first in the State in point of Common School interest, and this should inspire us with pride and ambition, should be an incentive to prompt us to labor with a zeal and energy coextensive with the magnitude and importance of the noble enterprise in which we have engaged—that of popular education. And in order that Ohio county may maintain the honored position she now occupies among her sister counties in point of Common School interests, the Trustees and patrons of many of the Districts must turn their attention to the construction of good and comfortable school houses in which to educate the children.

I would urge those living in Districts needing new houses to set about this matter at once, and secure the erection of a new house by next September for the use and benefit of the next schools.

If in such Districts a sufficiency of money cannot be raised by subscription, I would recommend a submission of the question of District taxation for said purposes at the next regular election of Trustees.

I have just received for free distribution among the Trustees of the Common Schools, quite a number of the Common School Reports for the school year ending June 30th, 1874, which will be found replete with much valuable information to Trustees of Common Schools. Call and get them.

Before closing, I will say to the Trustees and Teachers of the county, that, for the present, at least, my office is moved to the Hartford House, where I can be found at all times, to transact with pleasure any business you may have with me.

Respectfully,
W. L. ROWE, C. S. C.